



Our Home, our Country, and our Brother Man

BEEF DURHAMS AND MILCH DURHAMS.

It is now nearly thirty years since we were instrumental in introducing into Maine, not only the first thorough bred Durham short horn that ever came into the State, but the first one ever introduced into New England, "Young Denton."

This Bull was imported by Stephen Williams, Esq., of Northboro', Worcester County, Mass., through his brother Samuel who was at that time a banker in London. After Mr. Williams had used him for several years in his herd he sent him to us. He stood in Kennebec and Somerset counties. We kept him carefully until he died a natural death, (of old age,) in the place where we then lived, in Starks, and his bones were laid on the banks of the Sandy River.

But farmers at that day little appreciated the advantages which the introduction of such stock offered them, and we got more ridicule than thanks for the trouble, to say nothing of the expense, attending it. The chief objection was, that they were too large for the yoke, would require too much food to make profitable beef, and were good for nothing for milk.

It was in vain that we assured them that the Short Horns were excellent for milk,—that careful and shrewd breeders of them in England had paid particular attention for years and years to this point of character in the breed. They wouldn't believe us, and so we had to content ourselves with what little we could do by our own unaided efforts, and we believe we stood the storm with a fair share of fortitude and equanimity.

"Time proves all things," says the old proverb, and now, after a whole generation has passed away, we have the satisfaction of seeing that many farmers of Maine acknowledge the correctness of the position then taken. The children of some of those who spoke slightly of the Durhams we then had, are now willing to pay hundreds of dollars for a Durham calf, in full faith that the money thus paid will be a profitable investment.

When our worthy friend Jesse Wadsworth, of East Livermore, concluded to embark in the enterprise of breeding thorough bred Durhams, he adopted the same views that we held, viz: that there were two strains of Durhams. Those adapted for beef only and not great for milk, and those that were good milkers and, when dry, fair feeders. He accordingly looked out for breeders of the latter kind. His first purchases were made of Paoli Lathrop, Esq., of South Hadley Falls, Mass., who was then and still is known as a judicious and experienced breeder.

In a private circular which he communicates to those who apply to him for stock, he very briefly and explicitly states the course he has pursued and is still pursuing, in regard to breeding, as follows: It will be seen that Mr. L. took his first start from Young Denton—the very bull that some of our farmers in Maine thought so lightly of.

"It is well known that a large portion of the short horns, both in this country and in England, have been bred without reference to their milking properties, but solely with reference to the shauales. In commencing breeding short horns, some eighteen years ago, it was my purpose to combine milking properties with fine symmetry and aptitude to take on flesh, and I believe I can safely affirm that no breeder in this country or in Europe, has surpassed me in combining these three most important characteristics in a single animal. I claim not to have improved their dairy properties, for the animals which I most fortunately employed at the outset, were admirably adapted for my purpose in this respect. I do claim, however, that I have perpetuated this important requisite without deterioration, and at the same time greatly improved their symmetry, and augmented their size, as might naturally be supposed, by an infusion of the Bates blood. For the milking properties of my herd, I have been mainly indebted to the Williams importation. Among the animals with which I commenced breeding, were five cows and heifers of this tribe, three of which were bred by the late Stephen Williams, and two of the direct progeny of his imported bull, Young Denton, and the cow Arabella, all of which were remarkably milkers. This strain of blood has been widely disseminated, and I have never known or heard of but a solitary instance where an animal of this tribe has proved an inferior milker. On the contrary, many of them have exhibited this property in a most remarkable degree. Within the past year, a purchaser from me in 1852, reports the yield of his cow in milk at 33 qts. per day, and another purchaser, the yield of butter at more than 15 pounds a week.

At the risk of re-inflicting upon my brother short horn breeders what they already know of this Williams tribe of short horns I will give you a brief account of them.

About the year 1820, Samuel Williams, then an eminent banker in London, sent to his brother, Stephen Williams, of Northboro' in this State, the bull Young Denton, (963) and the cow Arabella, by North Star, (469). He purchased them of John Wetherell, a breeder of much eminence, who derived his original breeding animals in whole or in part from Charles Colling; amongst them was the celebrated bull Comet, (165) purchased at Colling's sale, in 1810, at 1000 guineas, of which he was one-fourth owner. It should be remarked, however, that Mr. Wetherell always rejected the strain of blood in Mr. Colling's herd, known as the Galloway alloy. Mr. Wetherell was a contemporary breeder with the two Collings, Thomas Bates, Hutchinson, (who was both banker and breeder.) Mason at Chilton, and others eminent breeders. All the five breeders here named, I believe were from the same strains of blood, and it was to Mr. Mason that the late Earl Spencer, then Lord Althorp,

was indebted for his large and valuable herd. From the fact that the dairy properties of the cow were considered at the period of this importation of greatly more importance than the value of the carcass, (the value of beef then not being half its present price,) and from the additional fact that the London banker was sensible of the wants of his brother, that he was located on a New England grazing farm, the presumption would seem to be conclusive, that the most important element taken into consideration, in selecting these animals, both by Mr. Williams the purchaser, and Mr. Wetherell the high minded breeder, was their value for propagating animals for the dairy, and well has their judgment been realized.

I am now using the superior Bates bull Kirklevington (11640.) 610, and in a former number of the Albany Cultivator, I find from a statement of George Vail, Esq., (his breeder,) that his dam, Lady Barrington, 3d, won the prize at the Show of the New York State Agricultural Society, held at Auburn in 1846, and at the Remsen County Fair the same year; that her yield of milk was 22 qts. per day, and Mr. Vail adds, "I have now four cows and heifers of this tribe, and three of them now give milk, are all good milkers, and this fact corresponds with what Mr. Bell (the friend and tenant of the late Mr. Bates) says about this family of short horns. "The reason why I think so much of the Barringtons, is, they have plenty of hair, are good breeders and most excellent milkers, qualities that many short horns do not possess. I have now a heifer from a daughter of your Lady Barrington, 3d, not yet a year old, for which I would not take less than 100 guineas. I have no hesitation in saying, there is no better tribe of cattle in England than the Barringtons."

In a letter to Mr. Vail, Mr. Bates says,—"Cleaveland, (3407) the sire of Lady Barrington, 3d, was awarded the highest premium at the Yorkshire Agricultural Society's Show at Liverpool in 1841, and also the same year, the highest premium at the Yorkshire Agricultural Society's Show at Hull. Lady Barrington first, was bred by Lord Barrington, and this was his favorite tribe of cows from 1794. I bought my first Lady Barrington in 1831, after his death. This tribe of cows generally breeds females, and will breed well to the Wellington bull." I claim not that this dam of my bull (Kirklevington) was an extraordinary milker, but that this characteristic has been for so long a period inherent in the Barrington tribe, that I can safely employ this strain of blood without endangering the milking properties of my herd."

PAUL LATHROP, South Hadley Falls, Mass., Mch 12, 1857.

HAY CABS.

The use of hay caps as they are called has become very general. More of them have been used this year than before, and much good has been saved by their means. We have noted the gradual increase in the use of them in the form now adopted from year to year, and see by the multiplication of them in the hay fields every summer, that they are indeed a valuable aid to the farmer. For the simple application of a piece of square cotton cloth placed over a haycock or shock of grain, and fastened at each end to serve as a defense against storms, we are indebted to the late Dr. Jeremiah Leech, of San-gerville, Me. People had tried coverings of different kinds, and it was supposed that in order to be very effectual they must be made of stout cloth, such as duck, for instance, and made of peculiar shape. Dr. Leech tried the use of a piece of common sheeting, a yard square, placed on to the hay, pinned down the ends with the wooden skewers, and found that it answered the purpose completely. This fact he communicated to the Maine Farmer, by which it was made public. At first the plan was tried cautiously by some farmers. Then some of the still more cautious ones would borrow a few of their neighbors, just to see how they would work, until at length most of our farmers have supplied themselves with a full suite of them, and would almost as soon think of going into the hay field without their scythes as without hay caps.

In the use of them various modes have been adopted for fastening them on, wooden pins are used by some, iron pins are also used, and some hitch on weights to each corner. A writer in the Country Gentleman has recently communicated the fact that nothing of the kind is needed. If this be true it will relieve the farmer of the principal trouble in applying them, viz: the logging around a cart load of pins or weights. If, as he asserts, the men twisting the corners around a wisp of the hay and tucking them in will keep them in place, the plan is a great improvement. The following is the communication alluded to:

"I saw in your last number a notice of hay-caps, taken from the Country Gentleman. Having now had four years' experience in their use, and found that in all farming tools simplicity is a matter of first importance, I have abandoned all additions to the cotton cloth, and use alone. Any water-proof cover is useless and injurious. A good heavy article of cotton (not twilled, but heavy sheeting) will turn a week's rain. You want no sticks or stones—pull out a lock of hay and twist it around the corner of the cover, and one of our mountain thunder gusts will not move it. Let any one take four yards of Amoskencott cut it in two, sew it together with a double seam, hem the two ends, and it will make a cover two yards square. When you have saved a crop of hay or grain worth twice as much as that of your neighbor who will not expend a shilling to save a dollar, dry your covers very carefully, tie them, when neatly folded, in bundles of 25 each, put them out of the way of rats and of people who just want a cloth to cover up something, and in four years you come to have as good as new."

SKIRT OLD MEN. Captain Thomas Hill of Gouldsboro', who is in his 77th year, has worked at haying this season five days in one week. At mowing, raking, &c., he kept up with the other men in the field, and was paid the usual wages of haymakers. Mr. John Probie of Sullivan, who is ninety years old, has secured the quarter part of his hay unaided by any other man. He is so infirm that when mowing, at each step he is obliged to rest his snath upon the ground to support himself to hay. What do our young folks say to this? [Ellsworth American.]

DEATH OF FRUIT TREES.

Mr. Editor:—There seems to be some difference of opinion as to the cause of so many fruit trees dying the past season. Some regard it as the effects of the cold winter; others the early freeze in the fall. Perhaps some trees might be affected by the latter, but to the careful observer, there are marks in almost every orchard in this vicinity, of the cold and severe weather of last winter. Our old orchards present an aspect which could not be the effects of the fall frosts. Many of the large limbs of our largest trees are dead; and, indeed, some of them that leaved out last spring have since died. And the universal enquiry is, what shall we do?—so many of our trees die from the effects of the cold, insects, &c., and many that commenced the fruit culture with spirit, have abandoned it altogether. But the answer to the enquiry "what shall we do?" is obvious. Plant more trees every year than you lose. A man who owns land should make it a point to plant more or less fruit trees every year. We should plant a certain number of trees every spring and fall; and we should teach our children that it is an imperative duty—a duty which we owe to the present and future generations.

Hundreds of apple trees might be planted upon every farm, in places where they would not in the least encumber or inconvenience the farmer. All the fence about the field should be thickly set with fruit trees; and they will not only flourish and yield ample compensation for all our labor, in fruit, but they afford a protection to a multitude of birds, that otherwise would not inhabit our fields.

"If we would not die and be forgotten, let us do something worth remembering." And what can thousands do better to perpetuate their names, and to tell future generations they once lived, than to plant trees? J. W. P. Cornish, Sept. 1, 1857.

THE APPLE TREE QUESTION.

Mr. Editor:—I should like to ask your correspondents, Mr. Foster, and Mr. Sears, a few questions upon the subject they are discussing. In your investigations into the causes which kill apple trees, have you noted any difference in trees that have been mulched, or highly manured with strong manure, and trees not so treated? Prof. Mapes has stated that barn yard manure is injurious to trees, so far as I have seen, has not told how it affects them. Have you noticed anything to convince you that an excess of strong manure, placed under the tree, or spaded into the soil, had any effect in causing the fruit to drop prematurely from the tree? My opinion is that mulching and manuring as practiced by many persons, have done much to produce short crops, and to kill trees. The object of my present writing is to call the attention of fruit growers to this matter. PHILLIP MORRILL, Glenburn, Aug. 24, 1857.

QUERIES.

Mr. Editor:—Editors are expected to know almost everything, so we ask them questions.

GRAPE. I have a vigorous, thrifty grape vine, that has blossomed full for a number of years, but has never had a single grape set, notwithstanding right pruning and abundant manuring. Can it be grafted to advantage? If so, how and when? (1)

BEE. I wish to raise honey for my own use, but am entirely unacquainted, both with the theory and practice. A little practical instruction as to the beginning and carrying on in the most economical manner, would be very acceptable. What Manual on Bee-keeping do you consider the best for learners? What do you think of Gilmore's system? (2)

BEETS AND CARROTS. I am trying this, for the first time, to raise some carrots, on a patch, say 2 rods by 5. I find it has cost me much labor to thin and weed them—much more, seemingly, than beets. Can you tell, from experience, which is the most profitable to raise for stock—and what kind of best is best? (3) YANKEE, Minot, Me., Sept. 4, 1855.

NOTE. (1) Yes. Wait in spring till the vine has put out a few leaves, and then graft by splice, or wedge grafting.

(2) You will find Langstroth's a good work—to be had of C. M. Saxton & Co., N. Y. Quincy's Mysteries of Bee-keeping, is also an interesting and instructive work. Gilmore's system is an ingenious mode of employing a great stock of bees to pack into combs whatever sweets you feed them with. To carry it out in full, a man must make it his whole business to attend to them.

(3) We have formerly raised both beets and carrots—tried a lot of beets this year, but failed, from late sowing and wet ground. We prefer beets—say Mangel Wurtzel—either the red or yellow. They should be sown early in this latitude, and have a rich soil, made light and mellow by deep plowing and thorough working. Ed.

THE "TAUTOG" AN OLD SETTLER.

Mr. Editor:—I saw an article in the Farmer of Aug. 6th, stating that a gentleman had lately caught some fine specimens of Tautog near the mouth of the Kennebec. It was also stated that it was only recently they had been found in Massachusetts Bay; but the first Tautog has been long known in Boston harbor.

I was serving my apprenticeship at a trade, in Charlestown, Mass., and if my memory serves me right, it was on July 4th, 1806, myself, in company with two others, one an old fisherman, were fishing for flounders, our boat being made fast to Charlestown old bridge, when some fish larger than common took off my flounder hooks; and as I had no more on board, I took a large cod hook, and putting it on the line, threw it over. It was taken immediately, and, with a little struggle, I drew in the fish, which Burns, the old fisherman, pronounced a Tautog. It weighed seven pounds, and brought me \$1.50 as soon as I got ashore.

NOTE. When a boy, we have seen Tautog that were caught in Plymouth Bay; but they were rare in those waters then. [Ed.]

A CHANCE FOR MUCK.—QUERIES.

Mr. Editor:—I seek for information. Will you, or some of your readers, please to enlighten? Yours, or "our," last Farmer told us to "look out for muck." If now deposited in the yard with some old manure, will it become fit to haul out and spread and turn in this fall—or must I wait till spring? I have a large deposit of good salt muck, nearly half-a-mile from the barn. My father tried some of it, unadulterated, and pronounced it invaluable as a manure. I have never tried it at all. If filling the pig-yard and cow-yard with it and permitting it to become mixed with other manure, will render it valuable. I know not why I should look for that which makes the crops to grow. I am cutting thatch, or coarse salt hay, and piling it up green, in hopes to make a good manure. How do you think it will prove? I have never tried it before. Would it be good to spread on the grass ground and allowed to rot—if spread so thin as not to kill the grass? What kind of grain will do best on a low, moist soil of sandy and clayey loam? By regarding the above as soon as convenient, you will confer a great favor, and oblige a friend to agriculture, and A YOUNG FARMER, North Prospect, Aug. 31, 1857.

NOTE. If by putting your muck into the cattle-yard and frequently shovelling it over, you get it well separated or disintegrated, so as to mix intimately with the soil, you can use it to advantage this fall. By all means give the hogs and cattle a good supply of it. You will find it a rich investment.

The thatch will do good on your grass ground, but it will decompose slowly, and may not be the most economical mode of using it. On mowing lands, it may make foul raking next season. It would make good bedding for your cattle next winter.

Oats will do best on your low, moist soil, so that if you should have it underdrained, so as to get control of any surplus moisture, wheat, or any other grain would do well on it. [Ed.]

AROSTOOK LANDS.

Mr. Editor:—Permit me to say, in answer to the query of a subscriber, that there are thousands of acres of uncultivated land in Aroostook county, unsurpassed in fertility by any in this State.

The staple productions here are wheat, rye, buckwheat, oats and hay, which may be raised in any quantity, and ready market, at good prices, on account of the lumbering business. The best State lands now in market are, I believe, in the vicinity of Presque Isle, and a good location for settling may be found on the road leading from that place to No. 11; that being in winter a sort of thoroughfare between the lumbering operations and the outside world, there is a great deal of travel and business. We have a three-weekly stage between the two places, and a large amount of money has been laid out on the road, the present season.

There are other parts of the county which may offer greater inducements to some, on account of being nearer the timber lands, which makes produce more higher, but they are farther removed from other privileges, which probably our Kennebec neighbors would value full as highly.

The best time for felling trees here, is from the 20th of June to the first of August, but any time before the leaves fall will answer about as well, provided you let them "lay over," as it is called, and burn in midsummer, and many contend that this is not only the cheapest but also the best way to clear land. All whom I have talked with, on the subject of farming in Aroostook, assure me that, as a general rule, the first crop pays for clearing the land, and as the price of land is merely nominal,—50 cts. per acre, and that paid in on the road, within four years of time of getting certificate, it offers a great inducement to young men especially, to make themselves farmers, and get paid for their labor every year as they go along. J. C. D. Aroostook, Aug. 22, 1857.

DRYING SWEET CORN. As you are luxuriating this month in that delicious compound, succotash, remember the death of next winter, and lay in a generous supply of this insipid article. The beans will take care of themselves well enough, but the corn requires skill to evaporate its water, and leave behind in the kernel its sugar, starch and gum, and those essential oils which lend their charm to the dish of corn and beans. Take the corn when in its best condition for this purpose. If too old upon the stalk, it will be too old next winter when dried. Juicy, plump ears, when the milk is richest, should be selected. They may be dried in the green state or boiled and then dried. In either case scrape the corn from the cob and dry upon sheets in bright sunny weather, and finish off in pans in the oven, or over the stove. When the drying is once commenced, the evaporation should be kept up until it is finished. Sweet corn, sown in the drying, is ruined. [American Agriculturist.]

KING PHILLIP CORN. We planted with white beans a small patch of ground with the above variety of corn, thinking at the time of planting, that we could use it for fodder for a horse, when it should ripen. A day or two since we gathered a few ears and had them boiled for dinner; the corn was just in the milk, and when placed upon the table it was the opinion of all who ate it, that it was decidedly sweeter and better than the earlier varieties of sweet corn which find their way to market. We were quite surprised to find so good a dish for the table in an article which we had always considered as only fit for field cultivation. King Phillip corn is a great bearer, and the ears we plucked were noble specimens. [Brunswick Telegraph.]

MUSCLE BED DRESSING. In another article we have alluded to the marble quarries of Mr. Isaiah Jordan. While there on Tuesday last, we noted the extensive fields to the east of his house, which had been thoroughly dressed with muscle. The yield of hay this season was very heavy, and the seed of grass now on the ground is splendid. Muscle bed dressing is easily obtained all around our shores. [Brunswick Telegraph.]

SEPTEMBER.

BY CARLOS WILCOX.

The sultry summer past, September comes, Soft twilight of the slow-declining year; All midnights, soothing loneliness and peace; The fading season ere the falling cone. More sober than the baxom blooming May, And therefore less the favorite of the world, But dearest month of all to pensive minds. To now far spent; and the meridian sun, Most sweetly smiling with attenuated beams, Sheds gently down a mild and grateful warmth; Beneath its yellow lustre, groves and woods, Checked by one night's frost with various hues, While yet no winds have swept a leaf away, Shine doubly rich. It was a sad delight Down the smooth stream to glide, and see it tinged Upon each brink with all the gorgeous hues, The yellow, red, or purple of the trees, That, singly, or in tufts, or forests thick, Adorn the shores; to see, perhaps, the side Of some high mound reflected far below With its bright colors, intermingled with spots Of darker green. Yes, it was sweetly sad To wander in the open fields, and see it tinged Even at this hour, the noon-day hardly past, The tulling insects of the summer's night; To hear, where lately buzzing swarms were heard, A lonely bee now hovering here and there To find a single flower, but all in vain; Then, rising quick, and with a louder hum, In wider circles round and round his head, Straight by the listener flying clear away, As if to bid the fields a last adieu; To hear within the woodland's sunny side, Late fall of music, nothing, save, perhaps, The sound of nut-shells, by the squirrels dropped, From some tall beech, fast falling through the leaves.

STABLING CATTLE IN SUMMER.

The common practice of allowing cattle to remain in the open yard, or in the pasture, over night, is a wasteful one. If in the pasture, the most valuable part of the droppings are wasted. If our pastures were in fine condition, with a loose permeable soil, the liquid manure would be retained and absorbed by the soil before it had time to evaporate. But most of our pastures are hard, for want of plowing for many years, and some of them have never been plowed at all. The solid and liquid manure dropped upon them, is mostly lost in the air.

That which falls in the barn-yard is lost in the same way, unless great pains be taken to keep it well coated with muck, and to plow the muck as often as once a week. Fifteen or twenty cows confined in a small yard, very soon tread down the earth into a solid hard-pan, like a traveled highway. In many a yard well supplied with muck, this hard-pan is not broken from the time it is carted in, in May, until it is carted out the following Spring. The most precious part of the droppings is evaporated in a constant cloud of ammonia, during the long Summer months. It is forgotten that muck is comparatively worthless in the yard, unless it be intimately mixed with the manure. In the hurry of the Summer work, the frequent plowing and harrowing of the yards are neglected. Meanwhile the farmer's richest task wings, while he works in the field by day and as he sleeps at night.

But if the muck is supplied, and the plowing is attended to, in the most thorough manner, it does not save the manure so effectually as stabling the cattle at night. In a barn properly constructed, the manure falls through trap doors into the cellar beneath, upon a bed of muck always light and spongy. Here no sun can reach it, nor winds to waste its gases. The process of fermentation is held in check by the cool temperature, and the intermixing of the manure with the muck. Where a herd of cows is trained to this treatment, they go readily to their stalls, and are at once secured, and ready for milking. They are less troubled with the flies than in the open yard, and the milk is never disturbed by a run-away cow. The animals, too, it is claimed, are more comfortable in the cooler temperature of the barn. They are also ready for the extra fodder which many farmers are beginning to find it profitable to give to their cows, in the dry weather of August and September. There are few pastures so lush with feed, that there is not a pinch at some period of the Summer. A cow, to do her best and yield the largest profit, should have a full supply of food continually. The corn that has been sown for soiling now comes in to meet the deficiency of grass. It is cut and drawn to the barn as wanted, and fed out to the cattle. The flow of milk is kept up, the quantity of butter increased, and the swelling heap of compost in the cellar beneath tells a good story of the profit of stabling cows in Summer. It is a little more trouble, but the labor is abundantly rewarded. [Am. Agriculturist.]

SOURCES OF FAT. Experiments have been made during the past year in France on ducks, to prove that the fat may exceed the quantity which could be referred to the food they were supplied with. Some were fed on rice, a substance which contains only a few parts of fat in a thousand. Others fed on rice with a certain amount of butter added. At the end of the experiment, the first were as lean as when first placed upon the diet; the latter, in a few days, became positively hallow of fat. Other experiments were made on pigs. It was found as the result of several trials that there was sometimes more fat produced than was contained in the food on which they were fed. Food which, given alone, has not the properties of fattening, when mixed with a fatty matter acquires it in an astonishing degree; and fattening articles of food, which do not contain much fat, always abound with its chemical constituents, the principal of which is acetate, and whence the fat acquired is derived. [Exchange.]

A WESTERN CORNFIELD. The Cincinnati Gazette says:—"To give our Eastern readers an idea of the products of some of our Western cornfields we mention the fact that Joseph Hayes, an old farmer in Lawrenceburg, Indiana, sold 30,000 bushels of corn last week for 80 cents per bushel, and five cents additional for hauling it to the point of delivery in that place. It was almost wholly the crop of 1856, though a small part of it was left over from the previous year's crop. It produced the snug sum of \$25,000, and was raised on the famous Miami Bottoms, between Lawrenceburg and Elizabethtown, that for half a century have turned out enormous crops, without any apparent abatement of fertility."

PLASTER. The peculiar property of plaster as an auxiliary of vegetation, consists in its power of absorbing and retaining moisture, and this feature it possesses until it is totally dissolved. Plaster, of itself, is inadequate to the production of fertility; it requires the concurrence of organic manures.

DOMESTIC RECEIPTS.

SELECTED FROM VARIOUS SOURCES.

PEACH PRESERVES. Take enough clarified sugar to cover the fruit, boil it till the syrup blubbers on the opposite side of the skimmer, then put in the fruit, let it boil lively two minutes, remove the same, let it stand from the fire till next day, then take out the fruit, boil the syrup again, and as soon as the fruit boils take them from the fire, and when cold put into jars and keep free from heat or moisture.

PEACH JAM. Take the fruit, when ripe, peel and stone it, put it into the pan, and mash them over the fire till hot; rub through a sieve, and to each pound of pulp add a pound of white sugar and half an ounce of bitter almonds, blanched and pounded; and then let it boil ten or fifteen minutes, stir and skim well.

TO PRESERVE CRAB APPLES. To one pound of crabs, take a pound of fine sugar; the juice of a lemon, and a little syrup from common apples. Dissolve the sugar in it; let it boil, and skim clear; then prick the crabs, and put them into the syrup; let them boil gently till a straw will run through them; put them into pots and cover well with syrup.

BLACKBERRY JAM. The common blackberry requires to be gathered ripe and dry, to be carefully picked, boiled for half an hour, and then half the weight of moist sugar added and boiled up again for ten minutes. It is a wholesome preserve for children.

PRESERVED PUMPKIN. Cut a good pumpkin in strips like citron; sprinkle sugar on them over night, pound for pound, and the juice of four lemons, in the morning; boil the peel and a little ginger root, and add to the syrup. Boil the pumpkin till tender, then turn on the syrup boiling hot.

HICKBERRY WINE. These berries were very abundant in the year 1854, and a grocer in Hartford having accumulated a large quantity, filled a barrel of them to the bung, and then poured molasses in upon them until it was full. A powerful fermentation followed, and in two or three months a clear, pleasant wine or syrup was drawn from the cask. He then turned the barrel on end, took out the head and readily sold the berries for making pies, etc. The liquid was much esteemed, and was found, like the berries, to be an active diuretic, and very efficient in urinary obstructions. It is very probable that a like process with blackberries and other fruits would produce a pleasant beverage, and with but very little trouble.

PRESERVING GREEN CORN. Take green sweet corn when it is right for boiling, and with a sharp knife cut the corn from the cob, as you would for making succotash. If you use a stove, fill the large pan with the corn nearly an inch deep, put it in the oven; and with a brisk fire, and frequent stirring, it will soon be done. Then spread the corn on a cloth in the sun, and fill up the pan again. By frequent attention, a large quantity can thus be cured in a short time. Care should be taken not to scorch in baking. In curing corn in this way you retain all the sweetness of the kernel,—and those who have tried it, prefer it to that preserved in any other way. The old-fashioned brick oven, tempered right, in heating, is superior to the stove, as you can do a larger quantity at a time, and nearly finish the drying in the oven, which is of some consequence in bad weather.

CORN FRITTERS. One teacupful of milk, three eggs, one pint of green corn grated, a little salt, and as much flour as will form a batter. Beat the eggs, the yolks and whites separate. To the yolks of the eggs add the corn, salt, milk, and flour enough to form a batter, beat the whole very hard, then stir in the whites, and drop the batter, a spoonful at a time, into hot lard, and fry them on both sides of a light brown color.

CHICKEN CORN-PIE. First, prepare two chickens as for frying, then put them down and let them stew in a great deal of good, rich, highly seasoned gravy until they are just done. Then, have ready picked two dozen ears of corn; take a very sharp knife and shave them down. Once or twice, and then scrape the heart out, with the rest already shaved down; then get a baking pan, (a deep one), and place a layer of the corn on the bottom of the pan or dish, then a layer of the chicken, with some of the gravy, and then a layer of the corn, and so on, until you get all of the chicken in. Then cover with the corn, and pour in all the gravy, and put a small lump of butter on the top, and set it to baking in not a very hot oven. It does not take long to cook; as soon as the corn is cooked, it will be ready to send to the table. It can either be sent in the pan it is baked in, or turned out into another dish. There must be a great deal of gravy, or it will cook too dry.

TO PICKLE RIPE CUCUMBERS. Pare the cucumbers and take out the seeds; turn over them in a weak brine; let them stand twenty hours; rinse them; then turn boiling alum water over them; cover with cabbage and pauch leaves and then let them stand till cold; slice them; to two quarts of vinegar add one pound of sugar, and cloves, cinnamon and ginger root to your taste. Turn the vinegar over hot.

HOW TO GET RID OF FLIES. A French paper, the Courier du Havre, in alluding to a plan lately suggested for driving away flies, (the use of laurel oil,) states that no fly will enter a room in which a wreath of laurel leaves has been hung up. The Courier du Lyon, in referring to the same subject, says: "It is a curious fact that although the butchers' shops at Geneva are all open, and an immense number of flies may be seen on the outside wall, not one comes inside. This is caused by the inner wall being rubbed with laurel oil, which is an effectual preventive against the intrusion of these troublesome insects. The same oil is also used with success in preventing the flies from spoiling the gilt frames of looking-glasses and pictures."

PLASTER. The peculiar property of plaster as an auxiliary of vegetation, consists in its power of absorbing and retaining moisture, and this feature it possesses until it is totally dissolved. Plaster, of itself, is inadequate to the production of fertility; it requires the concurrence of organic manures.

GERMINATION AND SAVING OF SEED CORN.

The cold and wet past spring has been such a time, always gives the vitality of the seed a severe trial. Although the past autumn was favorable for the thorough maturing of the seed, the vitality of much of it was injured, and it did not germinate that might have done so under favorable circumstances. I am aware that this will be considered by many a strong and theoretical assertion, but I believe it a true one. It is rare to hear of corn rotting in the ground when the spring is warm and not too wet, and uncommon to hear of the careful, practical farmer's seed, that he has given his personal attention to, rotting in the ground, although the season be unfavorable. The writer for 25 years has had but one instance, and that a small piece of ground that did not come up well, and this was replanted at the same time from the same field, and at nearly the same time that did come well. It was a favorable spring for corn, and the vitality of the seed was evidently destroyed by being frozen before thoroughly cured, being hung in an open house. Freezing, sweating, and want of ventilation, are the causes that injure, weaken, and partially or wholly destroy the germination of the seed. If the seed is injured, a close inspection of the chit by the experienced, will detect the injury before planting. Should the injury be partial, a sample of the seed when shelled and evenly mixed, should be sown, which will determine whether the seed is worth planting or not.

Corn for seed should be saved early in the season. Select ears of medium size, plump and well filled—leave enough husks to the cob to braid a string that will make a peak of shelled corn. Let it be hung in an airy place until thoroughly cured. Should indications of an early freeze threaten, remove it from that danger for the time being, and then hang up again until cured. When cured, keep in an airy room until wanted to plant. Never save corn for seed that has been in a pile in barn or field even 12 hours—it may have sweat. It is wisdom to have a few years' surplus crop of seed on hand, saved when we have a sound crop, for even this year's corn may not ripen, an old seed is as good as new.

I have sown for green fodder this year, seed ten years old and upward, and it looks well. You have my experience; hear to and heed it, and I trust your corn will not fail to come for years. [H. W. Lester, in Country Gentleman.]

TEA AS A SUMMER DRINK. Frederick Sala, writing from Russia to the Household Words, mentions that on a table near him stands a "large tumbler filled with a steaming liquid of a golden color, in which floats a thin slice of lemon. It is tea—the most delicious, the most soothing, the most thirst-allaying drink you can have in summer time, and in Russia." Tea flavored with a slice of lemon we have never tried, neither are we prepared to recommend as a summer beverage tea steaming hot, as Sala does. But tea made strong, (as we like it, or as strong as you like it,) well sweetened, with good milk, or better, cream in it, in sufficient quantity to give it a dark yellow color, and the whole mixture cooled in an ice-chest to the temperature of ice-water is "the most delicious, the most soothing, the most thirst-allaying drink" we have ever treated ourselves or friends to. We know of nothing to compare with it for deliciousness or refreshment. It cheers but not inebriates. Its stimulus is gentle, its flavor exquisite. Try it, good reader: make a note of this now, and when the summer fever visits you, and you feel, with Sydney Smith, that for the sake of coolness you could get out of your flesh and sit in your bones, try our specific of ice cold tea. Juleps, cobblers and such things sink into utter insignificance beside it. They are only temporarily refreshing, and fire the blood after ten minutes following their inhibition. Ice cream is the only preparation fit to be mentioned with our cold tea.

LARD AND TALLOW CANDLES. The following method of making the above-named candles is described in the New England Farmer by a correspondent:—"I kept both tallow and lard candles through the last summer, the lard candles standing the heat best, and burning quite as well and giving as much light as tallow ones. Directions for making good candles from lard: For 12 lbs. of lard take 1 lb. of saltpetre and 1 lb. of alum; mix and pulverize them; dissolve the saltpetre and alum in a gill of boiling water; pour the compound into the lard before it is quite all melted; stir the whole until it boils, and skim off what rises; let it simmer until the water is all boiled out, or till it ceases to throw off steam; pour off the lard as soon as it is done, and clean the boiler while it is hot. If the candles are to be run, you commence immediately; if to be dipped, let the lard first cool to a cake, and then treat it as you would tallow."

